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Claims:

1. The use of a lactic acid producing microorganism for the treatment of uncooked French fries or flour for use in the preparation of uncooked French fries to reduce acrylamide production in subsequent cooking thereof.
2. Use as claimed in claim 1 of a lactic acid bacterium.
3. The use of a physiologically acceptable acid for the treatment of uncooked French fries or flour for use in the preparation of uncooked French fries to reduce acrylamide production in subsequent cooking thereof.
4. Use as claimed in claim 3 of an acid selected from lactic, citric, phosphoric and hydrochloric acids.
5. A process for the preparation of ready to cook french fried potatoes which process comprises chopping potatoes, fermenting the chopped potatoes with a lactic acid producing microorganism, frying the fermented chopped potatoes, and optionally loading the fried fermented chopped potatoes into a container.
6. A process for the preparation of ready to cook french fried potatoes which process comprises chopping potatoes, treating the chopped potatoes with a physiologically acceptable acid, frying the acid treated potatoes, and optionally loading the fried potatoes into a container.
7. A container, preferably a sealed container, containing oven-ready french fried potatoes produced by frying chopped potatoes pre treated with a lactic acid producing microorganism and/or a physiologically

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acceptable acid.

8. French fries produced by a process as claimed in
claim 5 or claim 6 or by way of a use as claimed in any
5 one of claims 1 to 4.